



BURP NEWS

The Official Newsletter of the
BREWERS UNITED FOR REAL POTABLES
"Shoulder the sky, my lad, and drink your ale" Housman

Check
www.burp.org
for the latest
news, and the
best links to
other beer-
related sites

Delano DuGarm, Editor
(703) 516-9659
E-Mail: dugarm@burp.org

4300 Old Dominion Drive, Apt. 917
Arlington, VA 22207

September 1999

BURP Officers

Office	Officer	Phone/E-mail
Fearless Leader	Steve Marler	(703) 527-4628 marler@burp.org
Minister of Enlightenment	Wendy Aaronson	(301) 762-6523 aaronson@burp.org
Minister of Culture	Andy Anderson	(703) 273-2108 anderson@burp.org
Minister of Truth	Delano DuGarm	(703) 516-9659 dugarm@burp.org
Minister of Propaganda	Bill Ridgely	(301) 762-6523 ridgely@burp.org
Minister of Prosperity	Christine Newman	(301) 977-3695 newman@burp.org
Minister of the Web	Lynn Ashley	(703) 522-5308 ashley@burp.org
Libeerian	Bill Newman	(301) 977-3695 newman@burp.org



Sept. 18-19	Mid-Atlantic Craft Brewers Festival Nissan Pavilion
September 25	BURP Meeting at the Cannons', Fairfax, VA
October ??	BURP Meeting
November 20	BURP Meeting and Real Ale Festival at Bill and Wendy's, Rockville, MD
December 7	BURP Holiday Banquet, Oxon Hill (date tentative and venue tentative)

Thanks to BURP

Dear Fearless Leader Marler,
We would like to thank all the members of BURP who were judges, stewards and entrants at the 4th Annual Homebrew Competition of the Montgomery County Agricultural Fair. We very much appreciate the expertise and support the many members of BURP bring to our competition, and look forward to working with you well into the next century.

Pat & Bill Lawrence,
Event Superintendents

Mid-Atlantic Craft Brewers Festival

Grab a blanket and some friends and join the party at the first-ever Mid-Atlantic Craft Brewers Festival-an exciting new event with two main focuses, great beer and great music. The Festival will be held Sept. 18 and 19 at Nissan Pavilion at Stone Ridge in conjunction with Classic Rock 94.7's Millennium Rock Party, a two-day concert event featuring ten major artists.

Festival attendees are treated to an amazing array of 80 beers from 40 of the region's top breweries. A commemorative tasting mug is \$3 and four ounce

BURP News is the official newsletter of Brewers United for Real Potables. BURP is dedicated to promoting homebrewing. Annual dues are \$15 for individuals and \$20 for couples. If you care about the beer you drink, join BURP. Please submit new memberships, changes of address, and corrections to BURP, 15 Harvard Court, Rockville, MD 20850. Articles for the BURP news should be delivered on diskette or paper to the Editor (address is in the masthead) or sent to him at dugarm@burp.org. Microsoft Word or text format is preferred.

beer samples may be purchased for just \$1. The Festival will feature two beer gardens, one on each side of the main Nissan Pavilion stage. Educational seminars on beer and brewing will also be offered.

Marler Madness

Steve Marler, Fearless Leader

As tradition for the last 12 years, but I guess some of you have just now come to realize, there was no meeting held in August so that members would be able to attend the Mid-Atlantic State Homebrewers Camp Out, better known as MASHOUT. It was a nice weekend, I hear there was some rain on Friday night, but Teresa and I did not get to the mountain until Saturday morning and saw nothing but clear skies. There was a lot of great beer, both home brew and commercial, and food thanks to T.R. James catering and the Sunday morning breakfast volunteers who were led by Wendy Aaronson. The mountain was filled with good music and friends, both new and old. Accolades to the MASHOUT coordinator Bill Ridgely, his organizational committee, and all the volunteers that helped put on a fun event.

As a previous Fearless Leader has written, "now that MASHOUT is over, that means, officially, summer is over." It is true that fall is just around the corner and winter can not be too far behind, with its short days and cold and long nights. However, with fall comes great brewing weather, festivals, and some real good BURP events to look forward to.

The Mid-Atlantic Craft Brewers Festival is being held at Nissan Pavilion on September 18-19. There will be 80 beers to sample and 10 bands to listen to. There will also be lectures on beer and brewing from local brewers and people you know and love. Remember, this festival is not replacing the Beer and Food Festival that we regularly support. This is one of many new beer events that the Mid-Atlantic Association of Craft Brewers is planning to hold for the enjoyment of beer lovers, and for the exposure of their members. I ask the question, why should the Metro - DC area have only one beer festival a year? It shouldn't. I hope you will consider attending this festival in a show of support for more beer events in the DC area.

The following weekend, Saturday September 25, the September BURP meeting takes place at the home of Tom and Colleen Cannon; which is in beautiful Fairfax Virginia, just off the Beltway and route 66. This will be BURP's first Oktoberfest meeting, as far as I know, and it will also be a joint meeting with the Herndon Wort

Hogs. We will have some German food being cooked up by T.R. James Catering. We will be asking for donations to cover the cost of the food. This does not mean that you should not bring food. You should treat it like any other meeting and bring more food than you can eat. We will also be having the AHA Club Only Porter competition and we will have a German style beer competition. If you have a Porter or any German style beer that you have brewed and would like to compete, please bring it. For the Porter competition you will need 2 bottle to enter. For the German competition, bring as much as you can spare. The German competition will be done by popular vote, so you will need enough for all those who want to vote to sample. Of course, we will also have the BURP raffle, which will give you the opportunity to win great prizes.

September will also begin our Beer Judge Certification Program (BJCP) Exam class. This class is designed to prepare you for the BJCP exam. This is a great class and very popular. It may be too late, but if you are interested contact Wendy Aaronson.

October will feature our BURP Halloween meeting. There will be a weird beer competition and we will also have our second brewers challenge. We still have room for competitors. Please see the article regarding this competition. I think we will also continue the tradition the former Fearless Leader Cannon started that you should come to this meeting dressed as your favorite beer.

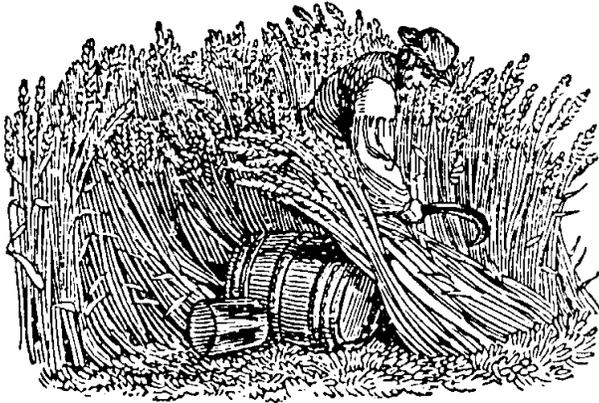
In November BURP will hold its Third Annual Real Ale competition. Last year we had 29 entries, this year it will probably be more, which means there will be plenty of left over real ale for tasting at the meeting.

That brings us to December, the last meeting in 1999, which will be the annual BURP Holiday Banquet. At the banquet we will also have our Millennium Champagne Competition.

That will lead us right in to January, and the end of my term. This is the time to start thinking about running for a BURP office. All the offices are up for grabs. Please consider running.

What else do you think BURP should be doing? We are going to have one more officers meeting before the end of the year. If you have any suggestions, or want to volunteer to do something (like a pub crawl - hint, hint) talk to any one of the officers at a meeting, or call, or e-mail, or just communicate.

Hope to see you at the BURP/Wort Hogs Oktoberfest meeting .



BURP Oktoberfest

Tom Cannon, Formerly Fearless Leader

As an alternative to Oktoberfest in Munich, BURP will be holding its own Oktoberfest at the September meeting. Featured will be kegs of homebrewed German style beer, with an informal competition, and German Oktoberfest food provided by the TR James catering company. Many of us had Jim Rorick and Tyndall's food at MASHOUT this year, and know what a treat it is. BURP will be subsidizing some of the cost of the food, but will be asking members to make donations to help pay for TR James outstanding stuff. A donation box will be placed near the food distribution point, so please, help us out. Also, be sure to supplement the TR James fare with side dishes of German, or any other persuasional food.

At the September meeting, we will also be holding a Porter competition. Please see Andy Anderson for details. Finally, BURP will be hosting the homebrewers from the Herndon Warthogs at this month's meeting. It's been a while since we've hosted another club at a BURP meeting, so let's show them what a great club BURP is.



MASHOUT 99 Kudos

Bill Ridgely

Now that MASHOUT 99 is over, there are a great many people to thank for their contributions to the success of the event.

First, I'd like to thank the wonderful folks who served on this year's planning committee - Wendy Aaronson, Bob Cooke, Delano & Katy Dugarm, Rick Garvin, Don Kaliher, Bob Kepler, Betsy Kliks, Kathy Koch, Jamie & Paul Langlie, Debbie Parshall, Liz Pitts, Chuck & Helen Popenoe, Alison Skeel, and Bob Verdon (representing the Herndon Wort Hogs but now also a BURP member). Of these, I'd especially like to thank Wendy for organizing Saturday's side dishes and the Sunday pancake breakfast, Delano & Katy for lighting the port o' pots on Friday & Saturday nights, Jamie for doing the pre-MASHOUT shopping despite the fact that she and Paul could not attend the event, Bob Cooke and Rick for picking up and delivering several donated commercial kegs, and Liz for organizing and running the check-in table. Of course, Chuck & Helen deserve special thanks for providing the site for the event and working to make sure everything was shipshape prior to the first arrivals.

Betsy Kliks arranged with Alan Hew to gain access to the University of MD farm prior to MASHOUT. Four of us (Betsy, Alan, me, and Anne-Marie Reidy, who flew all the way in from Japan for the event) picked 5 crates of fresh veggies. We hope the MASHOUT "pick-a-thon" becomes a new tradition.

I'd like to give special thanks to **T.R. James Catering** (BURPers Jim & Linda Rorick and Jim Tyndall) for putting on an outstanding barbecue Saturday night. They donated their time, labor, and equipment to the event, and the result was one of the best beef brisket, chicken, and ham dinners we've ever had the pleasure to consume at MASHOUT. I hope we can lure them back again next year.

Along with the great food and abundant homebrew, we had some wonderful commercial beer at MASHOUT. I'd like to thank all of the following for contributing kegs to the event: Volker Stewart of **Brewer's Art**, Bill Madden of **Capitol City Brewing Co**, Dave Saba of **Deep Creek Brewing Co**, Jim Wagner of **DuClaw Brewing Co**, and Chris Surrusco of **Sisson's Restaurant**.

BURPer Wild Willy Winter, in his persona as mountain man Walking Crow, put on a terrific demonstration of frontier survival skills on Saturday morning, and I thank him for his efforts. Willy would like to repeat the show next year, and I think a lot of folks would enjoy seeing it again. (But please, all other firearms need to be left at home next year).

The band **Barrelhouse Brawl** put on a great show Saturday night, and I wish more people had gotten up to dance. I'd like to at least express my thanks to them for playing some fun and lively old time music.

Bill Prewitt from Akron, Ohio brought his new 20" telescope "Leanne" for everyone to enjoy. Special thanks go to Bill for taking the time to show and explain the heavens to anyone who stopped by. Bill's e-mail address for those who would like to contact him and thank him personally is bprewitt@neo.rr.com.

Finally, a collective thank you goes to all of the unsung heroes who contributed time and effort to the check-in table, site setup and takedown, cooking on Sunday morning and cleanup both Saturday and Sunday. I can't name all of these people individually, but you know who you are, and all who attended the event are grateful for your efforts.

Some quick statistics - Of the 205 people who signed up for the event (about 190 pre-paid), 180 actually showed (about the same as last year). I suspect the weather Thursday and Friday kept some people away. Friday's thunderstorm was certainly an event in itself. A few of us were ready to donate to the fellow down I-68 who has been attempting to rebuild Noah's Ark for several years.

MASHOUT 2K is tentatively scheduled for Aug 11-13, 2000 to take advantage of the Perseid meteor shower that happens each year around that time. I hope everyone can make it for the first MASHOUT of the new millennium.

MASHOUT 1999

Ben Schwalb

The 12th annual MASHOUT took place on August 27-29 at Chuck and Helen Popenoe's place in Rocky Gap. 200 people gathered on their property for a weekend of homebrews, food, and good company. Registration had to be limited to 200 people because the site, although large, is not infinite.

Chuck flew over the site in one of his small planes as folks arrived on Friday, and then the volatile mountain weather brought heavy rain and thunder as people pitched their tents. However, that didn't dampen spirits. Attendees festively congregated under communal tents almost as if it weren't raining at all. Later in the day it cleared up and it was hard to tell that it had even rained.

The rest of the weekend featured very warm, partly sunny weather with some beautiful cloudy mists.

The famous "Keg Row" filled with many kegs of homemade brews, not just beer but soda as well. It seems that the making of root beer, cream soda, ginger ale and other soft drinks at home is becoming more popular. Several breweries donated kegs too: DuClaw Brewing had a keg of witbier and a keg of pale ale; Sisson's Brewing offered a pale ale; Brewer's Art brought a witbier; and Capitol City Brewing tapped their kolsch.

Many homebrew clubs were represented, and a few had signs at their tent sites. Food, as well as homemade beer, wine and mead (not to mention Jell-O shooters) was shared among everyone as strangers became friends. Folks tossed around frisbees, horseshoes, footballs, trap balls and foxtails during the day. At night the campfire saw guitars, fiddles, harmonicas and other instruments, as well as many people relaxing and/or dancing to the music.

Saturday afternoon had many goings-on. Wild Willie Winter (aka Walking Crow) gave demonstrations of tomahawk throwing and black powder musket shooting, and even let others have a try at it. Yours truly threw the tomahawk, and witnesses can tell you that I did absolutely horribly. Actually several men failed, and were then totally humiliated as women and children hit the target. Some people went bike riding, and others hiked. The traditional water balloons were fired on tent sites, landing with small and harmless splashes. A representative from Deep Creek Beer Works showed up with a keg of stout and a beer made with several kinds of berries. The wheat beer contest had 17 entries; congratulations to winner Dave Belman.

The Saturday night feast featured various cooked meats by T.R. James Catering (Jim Tyndall and Jim Rorick), plus salads, homemade salsa, potatoes, brownies, cakes, pies, and other dishes brought by attendees. After night fell, the band Barrelhouse Brawl played Dixie music in the barn under the full moon.

Bill Prewitt brought "Leanne", a 20 inch f5 truss tube altazimuth-mount telescope, through which many of us got to view the remnants of an exploded star and other heavenly bodies. Folks once again gathered around the campfire, and the festivities continued until the wee hours.

Sunday morning a breakfast of eggs, pancakes, bacon, potatoes, coffee and fruit helped people on their way as

they packed away their tents and other belongings, already looking forward to coming back next year. Many thanks to Chuck and Helen for once again providing a great site for the biggest and best homebrewing event in the mid-Atlantic area.

Brewers Challenge

Steve Marler, Fearless Leader

There is still room for some more teams that would like to compete in the upcoming Brewers Challenge. Ten teams will be given some base ingredients that they must use and they will be allowed to add up to one pound of any other 3 ingredients that they choose. These ten beers will then be judged at the meeting in October. This competition will not replace the Weird Beer competition that is traditionally held at the October meeting, but will be an additional competition.

Teams must consist of 2 or more people. At least one person on the team must be a BURP member and at least one member of the team must be a novice brewer (one or less years of experience) that plans to continue to brew (i.e., not just a spouse, relative, or friend that will never brew again). The BURP member and novice brewer may be the same person. All team members must be 21 year old or older.

The competition will be open to the first 10 teams that provide me with the required information below, either by e-mail or snail mail. No phone calls!

Team Name:

Team Captain (name and contact information):

Team Members:

Name

BURP Member (Y/N)

Year's of Brewing Experience

We will have a panel of judges to choose which beer is the best overall.

More detailed instructions will be given to the 10 teams.

September Competition: Porter

Andy Anderson, Minister of Culture

Congratulations to Dave Belman who won 1st place at last month's MASHOUT with his German weizen. The 2nd place ribbon went to a non-BURPer, Stan Alderson, with his Blackberry Wheat. Rounding out third place with an aptly titled dunkelweizen called "Four Cheeks Wheat", was the offering of Dave Pyle and Tom & Colleen Cannon. There were 17 entries in last month's competition, so these were truly good beers.

September's meeting will feature the Porter competition. The winner of this contest will also be able to enter the AHA Club Only competition for porter, which will be held next month. So, please enter early & often. For those wishing some style guidelines, the following are based on BJCP Style Guidelines and come from the BURP web page.

Robust Porter

A dark ale with a fairly full body, a coffee-like dryness from the use of roasted malts (as opposed to the roast barley character of stouts), a malty flavor, and a strong hop character that balances these other factors. Dark brown to black.

OG: 1.040-58

IBU: 25-40

Color: 30+

Commercial examples: Sierra Nevada Porter, Anchor Porter.

Brown Porter

Generally lower in alcohol than robust porters with less roast malt character. Medium malt sweetness with low hop aroma and flavor. Medium light body. Some versions are made with lager yeast. Medium to dark brown. Starting gravities tend to be lower than for robust porters.

OG: 1.040-50

IBU: 20-30

Color: 20-35

Commercial Examples: Yuengling Porter, Stegmeier Porter, Samuel Smiths Taddy Porter.

[Hmm. No mention of corn, which is clearly in the flavor profile of Yuengling and perhaps in that of Stegmeier. Of course Stegmeier has that oddly habit-forming medicinal taste. Ed.]

Blue Ridge Brew Off

Jay Adams, Minister of Culture, Emeritus

Some people just don't know when to quit! After organizing Spirit of Free Beer year before last, I just couldn't stand it. I am, therefore, organizing another contest for my club here in Western North Carolina, Mountain Ale and Lager Tasters (MALT). Andy, this could happen to you!

MALT's first annual Blue Ridge Brew Off promises to be one of the most fun competitions of the year. The competition will be held in Asheville, North Carolina, which is located in the heart of the beautiful Blue Ridge Mountains. Asheville is convenient to the Great Smoky Mountains National Park, Biltmore House and Gardens, Grandfather Mountain, Pisgah National Forest, and many other scenic attractions. Excellent golfing, trout fishing, boating, and mountain climbing abound in the area. November is actually one of the most beautiful times to visit, because the weather is still mild, and the leaves do not obscure the majestic mountain vistas. We certainly do not have the lavish prizes of the Spirit of Free Beer, but the venue can't be beat!

I'd like to invite BURP to participate in the First Annual Blue Ridge Brew Off, November 13 at Asheville Pizza and Brewing in Asheville. This will be a BJCP-sanctioned event using BJCP style guidelines. The competition announcement, entry forms, style guidelines, and judge registration/waiver should be available soon on our website (www.caveartmedia.com/malt) or using a link that was kindly set up by Lynn Ashley on the BURP website. If you want us to mail you the competition package, contact me (see address and phone below) or Brian Cole, our club president, at briarcole@aol.com.

Entry fees are \$5 for the first, and \$4 for additional entries (no limit). Three bottles are required for each entry. Entries must be received by November 6 and can be dropped off between October 27 and November 6 at Asheville Pizza and Brewing (675 Merrimon Avenue, Asheville, NC 28804). You can even use SoFB forms if you like. Recipes are optional. In order to give entrants the best possible feedback on their beer, we are looking for qualified judges. Contact judge organizer Mike Lewandowski (mlew@ioa.com, (828)285-9814) if you are interested in judging or stewarding.

We'd appreciate it if you would pass the word about the Blue Ridge Brew Off and consider entering and/or participating. If you have questions, please contact me

at goosepoint@teleplex.net, (828) 894-6441 or (828) 625-1510.

Cherry Beer Recipe

Delano DuGarm, Minister of Truth

I've gotten some requests for the recipe for the porter I described in the last newsletter. Here's what I have. Note that while fresh sour cherries are only in season in June, you can try canned sour cherries (make sure that you get ones that are just cherries and water – not cherry pie filling), or even dried sour cherries. I've seen them for sale at Trader Joe's but have not tried brewing with them. I'm not sure how many dried cherries to add. Perhaps it would be worth testing various dosages.

Grain Bill

9 lbs. Briess 2-row (*I know, I'm cheap*)

½ lb. Melanoidin Malt

¼ lb. Biscuit Malt

5 oz. Munich Malt

1 lb. Caravienne

½ lb. Chocolate

¼ lb. Black Patent

Note: You could try Aromatic Malt if you can't get Melanoidin Malt

Mashed at 151° for about 90 minutes

Hops

2 oz. Kent Goldings (5%) 60 minutes

.5 oz. Kent Goldings (5%) 30 minutes

.5 oz. Kent Goldings (6.9%) 15 minutes

.5 oz. Kent Goldings (6.9%) 0 minutes

Yeast: Wyeast 1056

Fermented in two Cornelius kegs for seven days, then added five pounds of sour cherries to each keg. The beer sat on the cherries for two weeks, then was racked into a carboy. It settled for two weeks, after which I bottled it with ¾ cup cane sugar.

The OG before cherries was 1055, the FG was 1013.



Holiday Contest

Steve Marler, Fearless Leader

Just a reminder that to help ring in the year 2000, BURP will host a home made Champagne (sparkling wine) contest during the Holiday Party in December.

The contest format will be simple. Contestants will bring their Champagne to the party where it will receive a number. All the Champagnes will be placed on a common table. All those in attendance at the party will have the opportunity to fill out a ballot indicating which Champagne is the best. The Champagne that receives the most votes will be the winner.

If you would like to obtain fresh juice, see last month's newsletter article on the subject. If you are interested in using a kit, the following home brew stores indicated to me that they have wine making and/or Champagne kits available:

Brew America
 Brew Masters
 The Brew Pot
 Brewtopia
 The Flying Barrel
 Maryland Homebrew

Mid-Atlantic Craft Brewers Festival

Mark Duros, President, Mid-Atlantic Association of Craft Brewers

We've received a few questions about the upcoming Mid-Atlantic Craft Brewers Festival.

The most frequent question we're asked is, "why the new location?" Let me start out by saying it was not our initial plan to take the Festival out of DC nor is it our intention to abandon DC for the future. Unfortunately, despite a long, hard and somewhat costly battle, we could not secure the necessary approvals to host a beer event in the District this fall. There were simply too many obstacles to overcome and we were finally forced to abandon our plans. Given the District's very time consuming approval process, we were left with no alternative but to move the festival out of DC or cancel it.

Rather than cancel the festival entirely, the MACB and its member breweries made the decision to create a new fall event at Nissan Pavilion, the Mid-Atlantic Craft Brewers Festival and Millennium Rock Party. We had been talking with the folks at Nissan about developing a new Spring 2000 music and beer event and were able to

accelerate the schedule. Fortunately, the Nissan Pavilion management team loves good beer as much as we do and has enthusiastically welcomed a craft beer event. It promises to be a great event and a great time.

So what about DC? While we are disappointed, and truthfully somewhat frustrated, about moving out of DC for fall, we have not given up on hosting events in the District. We hope to bring you the Mid-Atlantic Beer and Food Festival again in DC next year, assuming we can get approval to do so. We've already started the process to make that happen and are working with DC government officials (some of whom frankly hated to see the festival leave) to find a way to satisfy concerned residents, DC regulatory offices, and the anti-alcohol contingent. We'll keep you posted on our progress.

Finally, it's not a question of choosing just one venue or just one beer event. The Mid-Atlantic Craft Brewers Festival at Nissan Pavilion is ****NOT**** the Mid-Atlantic Beer and Food Festival in DC. Nor is the Mid-Atlantic Craft Brewers Festival a replacement for the Mid-Atlantic Beer and Food Festival---they are very different events. Moving forward, the MACB intends to offer both. And, we have even more craft beer events for DC and Virginia in the planning stages.

While we realize pairing classic rock with a beer tasting is not for everyone, part of our mission as an association is to increase consumer awareness and exposure to better beer. By hosting a variety of beer events throughout the metro area each year, the MACB can reach a wider audience and increase both awareness and appreciation of better beer. This helps our local craft breweries and ultimately beer lovers like us who benefit from a broader selection of good beers on the shelf and on draft.

This region deserves more beer events, and with your help and support, the MACB will be able to deliver just that. Please lend your support to better beer. Help us spread the word, volunteer your time, and attend the Mid-Atlantic Craft Brewers Festival with friends. After all, how often can you sample truly great beers while listening to Blue Oyster Cult?

We know that metro access was an important part of the DC festival experience and are working now to arrange shuttle buses from the Vienna metro to safely take attendees to and from Nissan Pavilion. Please check the MACB web site at www.mid-atlantic-beer.org for more Mid-Atlantic Craft Brewers Festival information including how to volunteer. Hope to see you there!

Thanks for your support.